


¡Welcome to our restaurant!

You can distinguish in our dishes:

 **Vegetarian:** selecting vegetable or dairy products

 **Carne Avileña:** 100% authentic local meat with quality seal

 **Solidarity Chuletón:** Annually we donate € 1 for each Chuletón of Avileño that is consumed in our restaurant to a non-profit association. This year 2017, the chosen one has been the association "Chiquillos y el campo" dedicated to the integration and aid to families and young people in social exclusion

We are **the first Restoteca of Castilla y León**, We support the culture by promoting reading through our restoteca menu, in which we give a book for every two people.

We can adapt the dishes according to food needs (allergies, intolerances ...) Ask us

Bread service: 1,50€ per person

el encanto

hotel & gastro espacio • Ávila

Our famous mashed potatoes with fried bacon rashers (traditional recipe) 8 €

Acon – fed iberian ham D.O. knife cut (100 gr.) 26 €

Iberian products: sausage, spicy pork sausage, loin and cheese(100 gr.) 18 €


Smoked salmon salad yoghurt dressing 10 €

Big Red Shrimp & foie mousse salad 16 €

 Goat cheese with dried fruits and nuts salad 10 €

 Millefeuilles of vegetables with goal cheese 13 €

Small bag of black pudding and apple over a cinnamon flavoured 9 €

 Avocado and tomatoes timbale with “El Encanto” vinaigrette 10 €

 Crispy gorgonzola cheese small bags with walnuts 10 €


Seafood creamy rice 14 €

 Green Risotto rice with parmesan cheese 9 €

 Tagliatelle with rucula 10 €

 Creamy Soup of the day, ask for details and recommendations 9 €

Meats

 	Grilled Avileña Beef t-Bone Steak 650 gr (Avila meat certificate)	28 €
	Avileña beef sirleon with Pedro Ximénez dressing	23 €
	Grilled Avileña Veal entrecôte	19 €
	Magret of duck over an apple compote bed and red fruits dressing	18 €
	Lamps chops with cous cous	22 €
	Grilled Iberian Pork with boletus mayonnaise	13 €
	Iberian sirloin with mushrooms and foie	15 €
	Chicken, bacon and goat cheese rolled with baked tomato	13 €
	Iberian sirloin with Goat cheese, red wine reduction and red berries	15 €

Fishes

Grilled cod over saffron mayonnaise over a piquillo red pepper bed	17 €
Baked Rape over american sauce	18 €
Cod cooked at a low temperature with tomato jam and arugula pesto	16 €
Molinera salad with cod and orange	12 €
Salmon with mustard taste and vegetable and tomato sauce	15 €
Hake with clams over a green sauce	16 €
Cod brandade on dill taste	11 €
Sea bass with almond sauce	16 €

The end? Homemade and sweet

El encanto's signature homemade sponge cake(secret recipe)	5 €
Fresh fruit soup with citrus ice cream	5 €
Coffee foam with amaretto pudding	5 €
<i>Hot chocolate coulant with vanilla cream</i>	5 €
Milk quark with risky corn and Avila honey	5 €

¿A coffee? We have one of the best in the world

Illy coffee · 100% arábica · premium quality

With milk (whole, skimmed or vegetal)	1,80 €
Capuccino	2,20 €

Infusions and tea Dammann

Black: Breakfast, Four red fruits or dainty	2,00 €
Green: Jasmine or mint green	
Rooibos: Vanilla	
Chamomile, Tila tisane or Peppermint	

Menú gastro espacio

26€ per person

Choose a starter...

- Our famous mashed potatoes with fried bacon rashers (traditional recipe)
- *Green Risotto rice* with parmesan cheese

Choose the second...

- Grilled Iberian Pork with boletus mayonnaise
- Cod brandade on dill taste

Finishing, choose a desert...

- *Hot chocolate coulant with vanilla cream*
- El encanto's signature homemade sponge cake (secret recipe)

Bread and water included

Children's menu 16 €

Hors d'oeuvres or pasta
Chicken or beef steak with chips
Ice cream or a daily fruit
Bread and water
Maximum age: 12 years

Discover our restoteca menu

Get a book gift for each two people!!

Menú restoteca: 30 € per person. It's the same that gastro espacio menu plus 1 drink per person, glass of young wine or a beer.